



## Function Menu 1

### THE WOODHOUSE SHARE EXPERIENCE

Charcuterie to share

A selection of Sher Family wagyu bresaola, 7 *hermanos Ibérico* jamon aged 36 months, Petit fuet, wagyu brisket pastrami, duck parfait, *Pyengana* cheddar, house pickles, Fromage de tete, fennel lavosh  
served with house made breads  
Gluten free crackers available

*-Mains-*

Sher Family wagyu rump cap #9 wood grilled and served sliced for the table  
Kiabella Farm lamb shoulder wood roasted, lamb jus, minted sauce

A selection of sides for the table.

*-Dessert-*

The Woodhouse famous tasting plates for the table to share   gf

**\$80 per person 4 courses**

Additional option to match wines \$40 per person

Please note menus are subject to change,

Gluten free and vegetarian options available, Sher family beef is Halal certified

The woodhouse restaurant



## Function Menu 2

*-Entrée-*

Charcuterie to share

A selection of Sher Family wagyu bresaola, 7 hermanos Ibérico jamon aged 36 months, Petit fuet, wagyu brisket pastrami, duck parfait, Pyengana cheddar, house pickles, Fromage de tete, fennel lavosh served with house made breads  
Gluten free crackers available

*-Mains-*

Sher Family wagyu rostbiff #8 300 grams with dauphinoise potato gf

Kiabella Farm belgium blue black angus, porterhouse 300 grams with dauphinoise potato gf

Wood roasted baby chicken with black truffle, herb butter, jamon, thyme and sourdough stuffing, crisp leek, roasted kipflers and jus

Fish of the day  
(Changes weekly)

*All mains served with a selection of sides for the table  
Steaks served with selection of sauces and condiments*

*-Dessert-*

Rhubarb and hibiscus brioche pudding, white chocolate and strawberry ice cream, mascarpone, rhubarb syrup and vanilla fairy floss.

Charlotte cake, layered bitter chocolate soufflé cake, caramel parfait, salted caramel ice cream, and caramel popcorn.

**\$ 68 Shared Entrée, Choice of Main & Dessert**

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### Function Menu 3

#### -Entrée-

*Kiabella* lamb shoulder “wood roasted” black barley, pomegranate, pinenut hibiscus, smoked labneh, and salt bush.

Tiger prawn and cuttlefish “Konro grilled”, pickled bean shoots and green paw paw, squid ink, pangritata and xo sauce.

Zucchini blossoms chickpea battered, pinenut, farro and basil filling, picked zucchini, *Meredith* goats curd and eggplant salsa.

#### -Mains-

O’Connor *Black Angus* Scotch Fillet #2, 280 grams.      gf

Sher Family wagyu rump cap #9 250 grams with dauphinoise potato    gf

Veal osso buco, Slow cooked *White River* milk fed veal, thyme, winter vegetables, peas, paris mash, crisp pancetta, lemon and pinenut gremolata.      gf

Fish of the day  
(Changes Weekly)

*All mains served with a selection of sides for the table  
Steaks served with selection of sauces and condiments*

#### -Dessert-

Molten chocolate cake, chocolate mousse, dehydrated mousse, chocolate dirt and mint ice cream.

Rhubarb and hibiscus brioche pudding, white chocolate and strawberry ice cream, mascarpone, rhubarb syrup and vanilla fairy floss.

**\$72 Choice Entrée, Choice Main, Shared Dessert**

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## **Terms and Conditions,**

**Thank you for booking with The Woodhouse Restaurant**

**A deposit of \$100 is required to secure your function booking for any groups 14+ or those requiring a private area**

### **MINIMUM/ FINAL NUMBERS**

Beverage and menu selection are to be confirmed 7 days prior to the function date. Please include any dietary requirements at this point

For catering purposes, final numbers must be confirmed no later than 48 hours' prior, this is the minimum number to be charged on the day

Group bookings require a minimum number of 22 for use of our function space, this is the minimum number of guests you will be charged for on the day. (25 on Friday and Saturday)

Courtyard minimum numbers for exclusive use 30 (3x tables of 10)

### **MENUS**

Groups of 12+ are required to select a set menu

Menus are subject to change according to seasonal availability

### **CANCELLATION**

Cancellation must be made via email [info@thewoodhouse.com.au](mailto:info@thewoodhouse.com.au)

Cancellation made Less than 14 days' prior will forfeit deposit.

Cancellation made within 3 days of the function will be invoiced for the menu selected x final numbers

### **PAYMENT**

Payment must be made on the night, cash, eftpos Visa and Mastercard accepted. Surcharge of %2 for Amex

One bill will be presented at the end of the function, we do not split bills.

Please note The Woodhouse reserves the right to refuse the service of alcohol to those deemed intoxicated, underage or behaving offensively.